## PSA 30 Component Meal Pattern

PROVIDER:					
MENUS APPROVED BY:				DATE:	
MENU PATTERN					
	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MEAT (3 oz cooked edible portion <sup>4</sup> )					
List portion size & food components of all extended entrees. (e.g. casseroles)					
VEGETABLES¹ (1-2 half cup cooked servings or 1 cup raw leafy vegetables)					
Fruit (1 half cup serving)					
BREAD /GRAIN <sup>2</sup> (1-2 servings)					
DESSERT <sup>3</sup> (Optional)					
FORTIFIED MILK (8 oz serving ) Non-Fat, Low-Fat, or Buttermilk					
Key Nutrients Specify total mg of vitamin C	mg Vit.C	mg Vit. C	mg Vit. C	mg Vit. C	mg Vit C
and mg of Sodium contained in the meal.	mg Sodium				

NOTE: This menu pattern is designed for a 70+ year old female whose activity level is sedentary.

Vitamin A Source - 233 µg three times per week \*

Vitamin C Source – 25 mg daily +

Updated June 2018

<sup>&</sup>lt;sup>1</sup> USDA recommends eating a variety of vegetables, especially dark green vegetables, red and orange vegetables, and beans and peas. PSA 30 suggest 2 servings of vegetables and fruit served as dessert.

<sup>&</sup>lt;sup>2</sup> One half of all Bread/Grains must be whole grains

<sup>&</sup>lt;sup>3</sup> Use fruit as a dessert as often as possible, limit sweets – The fruit and grains served in dessert can count towards the fruit and/or grain requirement.

<sup>&</sup>lt;sup>4</sup> PSA 30 standard is 3oz Meat when whole meat or 2 oz minimum for casserole dishes, 2oz edible portion when bone-in..